

ATTACHMENT A

ABSTRACT

The invention relates to a method for improving the solubility of non-starch polysaccharides of a vegetable material. The products prepared by the method and the use of the products are also included in the scope of the invention. The method comprises crushing of the material by mechanical energy to form particles, with at least a major portion of the cells containing non-starch polysaccharides in the material being damaged. Preferably, the non-starch polysaccharides end up in particles as produced by crushing to form particles smaller than that of the initial cell containing these polysaccharides in the material. Disruption of the cells allows effective interaction between the dissolving medium and the polysaccharides to be dissolved, appearing as increased solubility. The material crushing can be performed under the joint effect of pressure, heat and shearing forces. Preferred embodiments include extrusion, expansion and homogenisation under pressure, preferred materials for these treatments comprising oat, rye and fractions of these. The solubility and dissolution circumstances of the product of the invention can be adjusted by mixing the material to be crushed with an ingredient rich in amylopectin.